



MECHANICAL DE-BAGGER

DB-40-12



With a long and successful history of producing automated de-baggers, the H&C Mechanical De-Bagger is no different in its efficiency and productivity

The H&C Mechanical De-Bagger (DB-40-12) reliably delivers 12 de-bagged blocks per minute to your processing line, with no manual handling required. This reduces the risk of product contamination and injuries caused by knives and blades.

The De-Bagger can be used as a standalone piece of equipment, or as part of a full turn-key solution.



THE BENEFITS OF AUTOMATING THE BAG REMOVAL PROCESS ARE:

- › Reduced labour – allows staff to be re-deployed to higher value work
- › Elimination of manual handling, knives and the associated risk of injury to staff
- › Waste corrugate managed effectively
- › Best in class footprint



FEATURES

No change in de-bagging rates between cheese types

Can be used as either a part of manual/semi or fully automatic cheese handling system

Standalone machine with full safety enclosure and interlocked access doors

Integrated MCC and HMI

Easy access for cleaning with tool-free conveyor belt removal

Auger chute extends outside of the machine for easy collection of waste via a clamped bag

CAPACITY

Format	20kg (40lb) cheese blocks
Rate	12 blocks per minute

EQUIPMENT

Footprint	L x W x H 98" x 77" x 87" 2500 x 1950 x 2200mm
Additional	Manually fed infeed and outfeed conveyors Full turn-key solutions available with de-palletising and palletising robots, full pallet infeed and outfeed conveyors, pallet dispenser, pallet stacker, stretch wrapper, product location identification (vision), barcode reading and labelling, liner separation, de-cartoner Various combinations and options are available on request

CONTROL

PLC	Allen Bradley
Operator interface	Allen Bradley PanelView
Communications	Ethernet/IP
Alternative	Client preferred hardware on request